

Standardized Recipe Form

Recipe Name: Pizza Pasta Category Entree Recipe # _____

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step- by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Whole wheat rotini* Mozzarella cheese* Sausage topping, cooked (Local) Pepperoni, cubed Italian Seasoning Granulated garlic Pizza sauce Green Peppers, chopped and sautéed (Local) Onions, chopped and sautéed (Local)	3 lbs + 14 ¼ oz 4 lbs + 7 1/8 oz 4 lbs + 7 1/8 oz 4 lbs + 7 1/8 oz 3 Tbsp + 1 5/8 tsp 1 T + 2 3/8 tsp 2/3 #10 can	7 lb + 13 oz 8 lb + 14 oz 8 lb + 14 oz 8 lb + 14 oz 1/3 cup + 5 3/8 tsp 3 Tbsp + 1 5/8 tsp 1 1/3 #10 can	Cook pasta and drain. Add pizza sauce to pasta and mix well. Divide into the 8 pans. Add shredded mozzarella and anything else you want. We usually put in pepperoni, sausage, green peppers, and onions. If you want to be a little sneaky cook up some broccoli or carrots or both, then puree and add to your pizza sauce. The students won't be able to taste it and it's good for them. Put it in the oven and cook for about 30 minutes, to reach 165°F. Will hold in pans for 3 hours. Serve at 135°F or higher. Good reheated; might need to add a little more pizza sauce. ◇ Sodium can be reduced by using low sodium pizza sauce.

Serving Size 1 cup Pan Size 16 x 24

Yield _____ Number of Pans _____

Meal Pattern (Based on Serving Size): _____

3 oz Meat/Meat Alternative
1/4 cup Fruit/Vegetable
1 Grains/Breads

Oven Temperature & Baking Time:

	Temperature	Minutes
Conventional	<u>350</u>	<u>30</u>
Convection	_____	_____

If available, **Nutrition Analysis:** **Serving Size:** _____

<u>527</u> Calories	<u>11.5</u> Saturated Fat (g)	<u>4.7</u> Vitamin C (mg)
<u>35.5</u> Protein (g)	<u>1157</u> Sodium (mg)	<u>495.4</u> Vitamin A (IU)
<u>28.6</u> Total Fat (g)	<u>5.77</u> Fiber (g)	<u>376</u> Calcium (mg)
<u>48.8</u> % Calories from Total Fat		<u>3.41</u> Iron (mg)

This recipe is from Vicki Thomason, Townsend Schools, Townsend, Montana.